**Chicken Tagine Seasoning**

**(Serves 6)**

**Mix spices in a Ziploc bag.  Place chicken in bag and shake to coat with spices**

2 teaspoon paprika

1 teaspoon caraway seed

1/2 teaspoon coriander

1 teaspoon cumin

1 teaspoon turmeric

1/2 teaspoon cardamom

1/4 teaspoon cayenne pepper

1/4 teaspoon cinnamon

1-4 pound roasting chicken, backbone removed

**Bake at 325 F. for until internal temperature of chicken breast reaches 165 F. Test the temperature of the chicken beginning 1 hour after placing in the oven.**

**Cornbread with Apples, Onions & Thyme**

**(16 Servings)**

**Melt buttery spread over medium heat in a 12-inch cast aluminum or cast iron skillet that is oven proof.**   
1 cup Earth Balance Buttery Spread  
**Pour melted spread into a separate bowl.**   
  
**Add onion to the skillet and sauté for 4 minutes.**   
1 large onion, thinly sliced  
  
**Add apples, 3 tablespoon sugar and 1 tablespoon thyme to the skillet.  Saute 4 more minutes.  Place onion-apple mix in a colander to drain any excess liquid.**   
3 apples, sliced thin  
3 tablespoon sugar  
1 tablespoon thyme leaves  
  
**Mix dry ingredients-cornmeal, flour, baking powder, salt and 4 1/2 tablespoon sugar together.**   
2 1/4 cup cornmeal, whole grain  
1 1/2 cup all-purpose flour  
1 1/2 tablespoon baking powder  
1/2 teaspoon salt  
4 1/2 tablespoon sugar   
  
**In a mixing bowl, beat eggs and buttermilk.  Add melted buttery spread.**   
3 eggs  
2 1/4 cup buttermilk  
Melted buttery spread  
**Add dry ingredients and mix until smooth (no lumps).  Stir in 1/2 of the apple-onion mix.**   
  
**Pour batter into skillet (oven proof).**  
**Top with remaining apple-onion mix.  Sprinkle with1 teaspoon thyme.**   
1 teaspoon thyme   
  
**Bake in 400 F. oven for 40 minutes.  Cool in pan on rack for 20 minutes.  To remove from pan, place another rack over the top of the skillet and invert.  The bread slides right out.  Invert onto cooling rack.  Cool an additional 20 minutes before tasting.**

**Fig-Glazed Turkey & Cornbread Stuffing**

**(Serves 15)**

**Pour warm water over figs, syrup and lemon juice in a large bowl.  Set aside for 30 minutes.  Drain liquid into a separate bowl.**

1 1/2 cups figs, chopped

1/4 cup honey

2 tablespoon lemon juice

3 cups warm water

**Saute rosemary and onion in olive oil for 4 minutes.**

1 tablespoon fresh rosemary, chopped

1 large onion, diced

2 tablespoon olive oil

**Add crumbled sausage and saute for 10 minutes.**

4 ounce Italian sausage (I used turkey sausage)

**Scrape the sausage mixture into the bowl with the figs.  Mix with cornbread.**

5 cups cornbread, crumbled

**Beat eggs with milk and stock.**

2 eggs

1/2 cup evaporated skim milk

1/2 cup turkey stock

**Mix into cornbread-sausage-fig stuffing.  Place in oven-proof casserole greased with an olive oil spray.  Refrigerate until ready to bake.  Bake at 325 F. for 1 hour.  Garnish with rosemary sprigs.**



**Mexicana Shrimp & Vegetable Kabobs**

**(Serves 2)**

**Peel shrimp, leaving tail intact.  Clean and cut vegetables.**   
12 jumbo, tail on, raw shrimp  
6-8 mushrooms, halved or quartered, depending on size  
1 zucchini squash, sliced in 3/4 inch pieces  
6-8 mini red and orange sweet peppers, seeded and cut in half  
  
**Mix marinade ingredients.**   
2 tablespoons lemon juice  
1 tablespoon olive oil  
2 teaspoon chili powder  
1/2 teaspoon cumin  
1/2 teaspoon garlic powder  
1/2 teaspoon oregano leaves  
  
**Place shrimp and vegetables in a large zipper storage bag.  Pour over marinade.**  
**Refrigerate for at least 30 minutes.**   
  
**Assemble kabobs, alternating colors on skewers.  Bake at 325 F. for 15 minutes.**



**Warm Cranberry Wassail**

**(Serves 12)**

**Combine all ingredients, except garnishes, in a large saucepan. Heat to boiling, reduce heat and simmer 10 minutes. Garnish with orange slices and cloves. Serve warm.**

1 64 ounce bottle Cranberry Juice Cocktail

2 ½ cups apple juice

3 cinnamon sticks

1 teaspoon whole allspice

½ teaspoon nutmeg

Orange slices, garnish

Whole Cloves, garnish